

# CLOS DE MEZ • CHATEAU GAILLARD

TYPE  
**RED, MORGON**

LOCATION  
MORGON, BEAUJOLAIS, FRANCE

## VINEYARD

Grape Varieties: Gamay  
Vines Age: 60+ years old  
Elevation: 1450 feet  
Soil: Rich in iron oxide with traces of manganese and volcanic rock  
Climate: Both maritime and continental  
Harvest: By hand  
Farming: Certified organic with biodynamic tendencies

## WINEMAKING

Winemaker: Marie-Élodie Zighera-Confuron  
Fermentation: A few days of cold maceration preceding spontaneous, whole-cluster fermentation, followed by cap-punching and pump overs.  
Maturation: 50% of the juice is aged in barrels for 9 months before being blended with the other half and matured for 12 months in tanks before bottling. The wine spends 12 additional months in bottle before release.

## WINE

Alcohol: 13%  
Production: 270 cases

## TASTE

Aromas of ripe cherry, apricot, plum, and spice lead into a palate that is robust and fleshy.



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